

SKEWERS

6 skewers - 14 12 skewers - 22

BEEF NY STRIP - CHICKEN - SHRIMP
SERVED WITH PEANUT- CHILI SATAY
SAUCE, ALL ITEMS GF

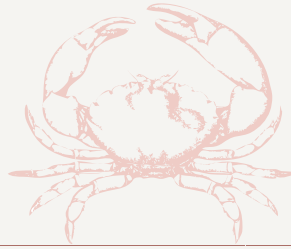
RAW BAR

CITRUS POACHED JUMBO SHRIMP 18
1/2 dozen, cocktail sauce, lemon wedges, gf

SNOW CRAB CLAWS 21
1/2 dozen, cocktail sauce, lemon wedges, gf

TODAY'S OYSTERS
wine vinegar mignonette
1/2 dozen 12 / full dozen 20, gf

KING CRAB
1/2 lb, - 28 / 1 lb - 44, gf



STARTERS / SHAREABLES

PRETZEL DUSTED CRISPY CALAMARI 14

CRAB NACHOS 18
mornay, onion, jalapenos, tomato, gf

AVOCADO TOAST 10
crushed avocado/lemon zest, veg.
add a poached egg \$3 add alaskan crab \$8

BROILED SHRIMP "AJILLO" 14
garlic, parsley butter, chili aioli

PORK BELLY BROCHETTE 16
honey glazed, green onion, cilantro chimichurri, mint, za'atar

CHEESE & CHARCUTERIE 22
spicy nuts, marinated olives, toast

SOUP / SALADS

SALMON CAESER SALAD 16
buttermilk-anchovy vinaigrette, salmon belly, pickled shallots, parmesan, gf

COBB SALAD 16
grilled chicken, egg, bacon, avocado, tomato, bleu cheese,
balsamic dressing, gf

BABY GEM AND STEAK SALAD 21
6 minute egg, pecan, bleu cheese, asian pear, gf

BEEF & GOAT CHEESE SALAD 13
marcona almonds, sunflower seeds, shallot vinaigrette, gf, veg.

CLAM CHOWDER CUP/10 BOWL/13
applewood smoked bacon, russet potato



ENTREES

FREE RANGE 1/2 CHICKEN 25
battered yukon potato, cipollini onions, salsa verde, watercress, gf

16 OZ BONE IN RIBEYE "STEAK & FRITES" 48
arugula, grilled baby onions, bone marrow jus

LOBSTER & CRAB LINGUINE 28
cherry tomato marinara, saffron, chili/ basil

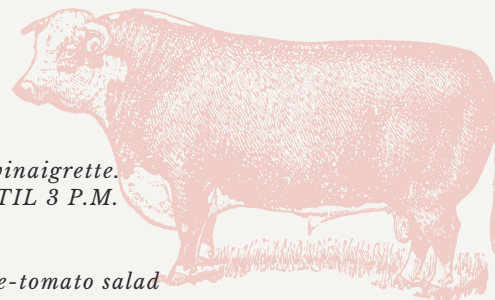
HAWAIIAN YELLOWFIN TUNA POKE 29
baked pineapple, sweet chili aioli, sesame seaweed salad

CLUB BURGER 20
1/2 lb patty, tillamook white cheddar, bacon, butter lettuce, caramelized onion

ROASTED SALMON 26
green asparagus, tom stockley champagne sauce,
battered lemon potato, sundried tomato

OMELET "OSCAR" 24
dungeness crab, hen of the woods mushroom, buttermilk-ranch vinaigrette,
tossed butter lettuce, avocado, pea shoots: gf AVAILABLE UNTIL 3 P.M.

DUNGENESS CRAB CAKES 36
old bay seasoning, braised red pepper romesco, frisse, black olive-tomato salad



*consuming raw or undercooked foods may pose a health risk

CLUB TRUFFLE FRIES 7
truffle aioli, gf, veg.

TUMERIC FRIED CAULIFLOWER FLORETS 10
curry-mustard aioli, gf, veg.

VEGAN LENTIL BURGER 17
8 oz house-made black lentil patty, avocado aioli, vegan cheese, sweet onion, fries, vegan

ENGLISH PEA SOUP CUP/9 BOWL / 12
whipped creme cheese, mint croutons, meyer lemon, veg.

RIGATONI PLANT BASED BOLOGNESE 15
slow braised seasonal vegetable, marinara, soffritto, pecorino, veg.

MUSHROOM TEMPURA 14
hen of the woods mushroom, beer batter, garlic-black pepper aioli, veg.

VEGAN RED BEETS POKE 16
jasmine rice, sesame-seaweed salad, ponzu vinaigrette, taro chips, vegan

PLANT BASED vegan-vegetarian

BAJA 17
beef enchilada, sour cream, avocado, cheddar, black olives

MARGHERITA 15
mozzarella, basil, veg.

BURGER 19
crumbled hamburger patty, cheddar, tomato, lettuce, bacon jam

PIZZETTA